



FELDON VALLEY

Job Description

Job Title: Kitchen Assistant

Reporting to: Executive Head Chef

Job Purpose: To be a vital support in the smooth running of the Feldon Valley kitchen by supporting the Chefs and the kitchen team in their role, whilst working in line with Feldon Valley's values of professionalism, integrity and team work.

Having the energy, confidence and motivation to work in a hot, fast paced and very demanding environment, and being aware of the importance of your role.

Who are We?

Feldon Valley was purchased by businessman, Thariq Ahmad, in 2013. His love of the Cotswolds and of Golf led him to Feldon Valley, a North Cotswolds destination with outstanding views of the glorious Cotswolds; and his passion to constantly improve both the Golf Course and Clubhouse has been undeterred. Thariq's vision has been made possible with the expertise of 360 Golf, a golf management company specialising in the redevelopment of Golf destinations.

In 2017, a multimillion pound redevelopment of the site commenced allowing Feldon Valley to grow as a Cotswold retreat for both socialising and pleasure. The Golf Course continues to deliver excellent results and now, for Spring 2018, Feldon Valley boasts a new Contemporary Cotswolds Clubhouse, restaurant & bar, alongside 5 lodges, under the new management of the General Manager who brings a wealth of experience and expertise in this field. With the investment and loyal, hard-working team hand-picked to join us on this new journey, Feldon Valley will become not just a Cotswolds destination but an unrivalled Cotswolds experience.

The Role & Responsibilities

- To ensure required cleaning jobs in the kitchen are carried out quickly and effectively.
- Washing up pots and pans in a tidy and organised manner.
- Cleaning food preparation areas and equipment, in addition to crockery and cutlery.
- Unloading food items and deliveries on a regular basis.
- Keeping the storeroom organised and keeping stock rotated.
- Keeping surfaces, walls and floors clean and sanitised.
- In addition to keeping the kitchen sparkling clean, kitchen porters can be involved in food preparation.
- Maintain good standards of cleanliness throughout the kitchen, working in line with health and safety requirements and taking responsibility to raise any concerns.
- To be comfortable with shift working including weekend and evening work.
- To be energetic and confident in your ability to deal with a busy and demanding environment.

Key skills & Requirements:

- A basic standard of spoken English.
- An interest in the food and beverage industry.
- A willingness to learn and develop but not be afraid to ask for help when needed.
- A cool head- It's a very hot and demanding environment so keeping calm and collected is vitally important.
- Team player – this is essential for Feldon Valley.
- Honesty.
- Personal pride in the job you carry out.
- A good level of fitness – you will be on your feet for long periods of time.
- A right to work in the UK.
- Willing to undertake DBS checks if required.

Reward:

We understand that passion and commitment works both ways, and we want our staff to forge a career here at Feldon Valley. Therefore, we reward our staff with:

- Competitive salary
- Staff Uniform
- Career progression
- 28 days holiday (inc BH's)
- Pension Scheme
- Access to childcare vouchers

- Free Hot drinks and fruit for staff in the rest room
- Use of the Golf Course (restrictions apply)
- A day off if your Birthday falls on a working day
- 25% Staff Discount in the restaurant
- Off peak access to the Fitness Room
- Long service awards
- Employee Assistance Scheme
- Bike to work scheme

Signed by Employee:

Print Name:

Date:

Signed on behalf of Feldon Valley:

Print Name:

Date: